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Dornier The Pirate of Cocoa Hill Red 2013

The wine shows bright fruits on the nose with aromas of raspberry, cherry and a hint of eucalyptus. The palate shows smooth pure fruit with refined notes of sour cherry, plum and cranberry. The palate is full, fresh and lively with a dense yet very supple tannin structure and a well-balanced, integrated acidity leaving a lingering finish.

Braised oxtail, Boeuf bourguignon, charcuterie platter and Smoked kudu Carpaccio.



variety : Merlot | 46% Merlot, 28% Shiraz, 15% Cabernet Franc, 11% Cabernet Sauvignon
winery : Dornier Wines
winemaker : JC Steyn
wine of origin : Western Cape
analysis : **alc :** 14.0 % vol **rs :** 4.4 g/l **pH :** 3.52 **ta :** 5.5 g/l **va :** 0.43 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : From 2014 for up to 4 years.

In a time of seafaring spice, pirates played in Table Bay... Among them was Long Ben - as fierce as he was tall, he looted and pillaged and scavenged from all. Ben fast became known for being up to no good, and so fled from the seas and gave up his loot. He planted some vines, as was the way and peered out towards the ocean almost every day. Long Ben would have gazed longingly at the bista of Table Bay from where our vines grow today, on Cocoa Hill.

Cocoa Hill Red 2013 is a youthful yet refined blend of Merlot (46%), Shiraz (28%), Cabernet Franc (15%) and Cabernet Sauvignon (11%) which grows in the decomposed red granite soils of Cocoa Hill – a hilltop in the folds of the Stellenbosch Mountain, superbly positioned in prime South African terroir.

in the vineyard : The vines are planted on our Groenkloof farm, where the soil is composed of coffee coloured granite. The 4 different varieties are treated differently in the vineyard, which allows us to maximize the individual potential of the variety and optimise quality. The vines get full sun which allows for optimum development of rich berry characters in the grapes. In 2013 we incorporated a very open canopy achieving ripe flavours at a lower alcohol than usual

in the cellar : The wines individually spent approximately 8 - 12 days in vineyard specific batches for the primary alcoholic fermentation with gentle pump-overs for colour and tannin extraction being performed twice daily. The wines then underwent malolactic fermentation providing complexity and fullness. Certain batches were carefully barrel matured for 14 month in second fill oak barrels and a small un-oaked component was used to provide a fresh and lively character.